

# Crustless Pumpkin Pie

**Makes:** 8 servings

Using [Master Mix](#) saves time and money in this pumpkin pie recipe.

## Ingredients

**3/4 cup** sugar  
**1/2 servings** [Master Mix Oregon](#)  
**2 tablespoons** vegetable oil  
**1 can** evaporated milk, nonfat (about 13 oz)  
**2** egg  
**1 can** pumpkin (16 ounces)  
**3 1/2 teaspoons** pumpkin pie spice  
**2 teaspoons** vanilla extract

## Directions

1. Preheat the oven to 350 degrees and lightly grease a 9 or 10 inch pie plate.
2. Combine all ingredients in a medium mixing bowl or a blender.
3. Beat 2 minutes with a mixer until smooth, or blend in the blender on high for one minute.
4. Pour into the pie plate.
5. Bake until a knife inserted in the center comes out clean, about 50-55 minutes.
6. Cool slightly and keep refrigerated.
7. Serve with whipped topping or ice cream.

### Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>220</b>
<b>Total Fat</b>	<b>7 g</b>
Saturated Fat	2 g
Cholesterol	45 mg
<b>Sodium</b>	<b>115 mg</b>
<b>Total Carbohydrate</b>	<b>34 g</b>
Dietary Fiber	2 g
Total Sugars	27 g
Added Sugars included	N/A
<b>Protein</b>	<b>6 g</b>
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available

## Notes

Recipe for [Master Mix \(Oregon\)](#)

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